AGING AND DISABILITY SERVICES DIVISION

NUTRITION SERVICE SPECIFICATIONS QUARTERLY SELF-ASSESSMENT / FOOD SAFETY CHECKLIST COVER SHEET

GENERAL CATEGORIES	√	COMMENTS
A. Kitchen and Dining Facilities		
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B. Dry Storage		
C. Non-Food Storage		
D. Garbage/Trash Storage and Disposal Areas		
E. Personnel		
F. Food Preparation and Service		
G. Purchasing/Receiving		
H. Frozen Meals		
I. Mechanical Dishwashing Area		
J. Manual Dishwashing		
K. Refrigerator Storage		
L. Freezer Storage		
M. Home-Delivered Meal Service		

Please use the Aging and Disability Services Division Food Safety Checklist to guide you through the quarterly self-assessment. The Food Safety Checklist can be found on the web site at http://nvaging.net/grants/serv_specs/food_safety_checklist.htm.

Quarterly self-assessments are to be maintained on site for your Resource Development Specialist to review as requested or during the regular program assessment.

Program Name		Date
Print Name	Signatu	re

1/2008